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Wedding Menu

Sheraton Bay Point Resort 2016









Congratulations!

When you think of your perfect day what does it look like? What does it sound like? Feel like? Taste like? Smell like?

Your love is unique. Your story, truly your own. Why should one of the most important day in your lives be any different?

Sheraton Bay Point Resort is delighted to be your partner in planning your wedding celebration. We will provide you with the peace of mind and assurance that your Wedding will exceed all of your dreams and expectations. Our commitment to providing you a unique and memorable Wedding experience is based on the dedication, enthusiasm and experience of our hotel management and service team. In that, we look forward to customizing a package that fits the needs and wants of you and your loved ones. We want to take the time to get to know you and work from there.

To simplify the planning process we have attached three sample menus, however all packages will be designed to fit your every need and ensure that each of your guests has an enjoyable and memorable experience.

We look forward to serving you!



Included...

All Plated and Buffet Reception Wedding Packages Include:

- Tables, chairs, & floor length linen
- Ceremony Venue Fees (Set-Up Fee will apply for all beach functions)
- Dance Floor appropriately sized for your reception room (indoor only)
- Stage (indoor only)
- Complimentary bridal waiting room
- Complimentary menu tasting for up to four people (some items not available)
- Exclusive Maître D' & dedicated Wedding Captain available throughout the evening
- Champagne toast provided for all guests
- Three course plated dinner, station or buffet reception
- Complimentary cake-cutting service
- Complimentary deluxe accommodations for honored couple on Wedding night. Complimentary breakfast for honored couple the next day
- Complimentary three day, two night stay on honored couple's first year anniversary
- Complimentary self parking
- Special room rates for all guests (based on a 10 Room Minimum commitment)

All Prices Subject to Change & based on indoor events (Outdoor venues additional)



Sample Plated Dinner Menu

Cocktail Hour International Cheese Board

Selection of Imported & Domestic Cheeses
Decorated with Seasonal Berries and Mixed Nuts
Served with Assorted Crackers

BRUSCHETTA DISPLAY

Black Olive Tapenade, White Bean and Parsley "Hummus", Roasted Pepper and Caper Salad, Marinated Seasonal Vegetables and Olives, Baguettes, Pita Chips

Passed Hors d'Oeuvres (Choose Four from the Hors d'Oeuvre List)

Champagne Toast

<u>Dinner Reception</u> Cucumber Carpaccio Salad

Organic Greens, Blue Cheese Crumbles, Grape Tomatoes, Candied Walnut, Beet Curls

Main Entree Duet

Petite Filet & Crab Cake-Seared Filet of Beef with Bordelaise Sauce, Our Louisiana Crab Cake, Meunière Sauce, Served with Herb Roasted Potatoes and Seasonal Vegetables

Dessert

(Wedding Cake provided by honored couple)
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine
Teas, Served with Hot Water

Prices Starting at \$109 With Two Hour Open Bar

All Prices subject to 22% Service Charge & 6.5% Sales Tax

Based on a minimum of 50 guests



Sample Buffet Dinner Menu

Cocktail Hour International Cheese Board

Selection of Imported & Domestic Cheeses
Decorated with Seasonal Berries and Mixed Nuts
Served with Assorted Crackers

Passed Hors d'Oeuvres (Choose Four from the Hors d'Oeuvre List)

Champagne Toast

Dinner Buffet Reception

Soup or Salad (Select 2) Poached Lobster Bisque

Tomato Bisque

Cucumber Carpaccio Salad, Organic Greens, Blue Cheese Crumbles, Grape Tomatoes,
Candied Walnut, Beet Curls (\$3.00 additional for Cucumber Wrap)
Traditional Caesar Salad, Chorizo Bits, Asiago Cheese, Multigrain Croutons
Spinach Salad, Strawberries, Crumbled Goat Cheese, Red Onion, Bacon, Tomato Wedge,
Candied Pecans

Greek Salad with Mixed Greens, Tomatoes, Black Olives, Feta Cheese

Entree Selections (Select 3) POULTRY

Herb Roasted Chicken Breast, Natural Jus
Pan Seared Chicken Breast, Roasted Tomato and Chorizo Sausage Salsa
Parmesan Crusted Chicken with Sundried Tomato and Asiago Cream Sauce
Roasted Chicken, Red Wine and Horseradish Jus

SEAFOOD

Grilled Salmon with Lemon-Caper Cream Semolina Crusted Red Snapper Champagne Butter Sauce Pan Seared Tilapia, Warm Corn and Tomato Salsa

MEATS

Grilled Ribeye, Arugula Pesto Rosemary and Garlic Rubbed Ribeye Grilled Flank Steak, Roasted Shallot Jus

Buffet comes with Chef's Choice of Starch and Seasonal Vegetable

Dessert

(Wedding Cake provided by honored couple)
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas, Served with Hot
Water

Prices Starting at \$119 With Two Hour Open Bar

All Prices subject to 22% Service Charge & 6.5% Sales Tax
Based on a minimum of 50 quests



Sample Station Menu

COCKTAIL HOUR DOMESTIC & IMPORTED CHEESE BOARD

Assortment of Domestic and Imported Cheeses to Include Cheddar, Manchego, Goat and Brie Cheese, Chef's Choice Specialty Cheeses, Fresh and Dried Fruit Garnish Assorted Crackers, Baguette Slices

BRUSCHETTA DISPLAY

Chef's Choice of Assorted Fresh Bruschetta

Passed Hors d'Oeuvres (Choose Two from the Hors d'Oeuvre List)

Champagne Toast

WEDDING RECEPTION

CARVING STATION

Herb Crusted Tenderloin of Beef

SALAD STATION

Individual Mini Mixed Green Salads, Tomato Caprese Salad and Fresh Fruit Salads

FLATBREAD STATION

Chimichurri Infused Steak With Sautéed Mushrooms, Baby Arugula & Pepper Jack Cheese Pineapple BBQ Chicken with Julienne Bermuda Onions, Scallions & Mozzarella Cheese Fresh Buffalo Mozzarella Cheese, Grilled Tomato, Fresh Basil, Tomato Basil Garlic Sauce

MASHED POTATO MARTINI BAR

Creamy Yukon Gold Mashed and Sweet Potatoes ACCOMPANIED BY:

Roasted Mushrooms, Crispy Bacon, Cheddar Cheese, Blue Cheese, Truffle Oil, Sour Cream, Scallions, Roasted Corn Salsa, Ragout of Braised Beef, Cinnamon Butter, Salted Butter, Brown Sugar and Marshmallows

FAJITA AND QUESADILLA STATION

Choice of Chicken or Shrimp, Sautéed Peppers and Onions, Soft Flour Tortillas, Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream, Guacamole and Salsa

Dessert

(Wedding Cake provided by honored couple)
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas, Served with Hot
Water

Prices Starting at \$129 With Two Hour Open Bar

All Prices subject to 22% Service Charge & 6.5% Sales Tax
Based on a minimum of 50 guests



Hors d'Oeuvre List

Tomato Caprese Skewers with Balsamic Glaze

Petite Spoon of Pulled Chicken, Mango, Coconut, and Basil

Skewer of Melon, Prosciutto and Parmigiano-Reggiano

Spanikopita

Steamed or Fried Vegetable Potstickers with Soy Vinaigrette
Vegetable Spring Rolls with Cilantro Sweet Chili Sauce
Macaroni and Cheese Bites

Bahamian Conch Fritters & Scotch Bonnet Dip

Coconut Fried Shrimp with Pineapple Curry Dipping Sauce

Crab Stuffed Mushroom Caps

Scallops Wrapped in Bacon

Petite Crab Cakes with Creole Remoulade

Miniature Beef Wellingtons

Buffalo Chicken Skewers, Buttermilk and Blue Cheese Dipping Sauce
Fried Chicken Fingers with Honey Mustard Sauce
Chicken Quesadillas with Roasted Tomato Salsa
Brochette of Beef Skewer with Bell Pepper Peppercorn Sauce
Chicken Satay Skewer with Thai Peanut Sauce
Chicken or Beef Cheese Empanadas



Bar Packages

BANQUET BAR PACKAGE TIERS Premium Bar

New Amsterdam Gin | New Amsterdam Vodka | Cutty Sark | Cruzan Rum | Sauza Tequila | Jim Beam Bourbon |

Wines: Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel (Selections by Canyon Road Vineyards)

Beers: Budweiser | Bud Lite | Michelob Ultra | Miller Lite | Yuengling | Corona | Heineken | Amstel Light

Open Package price

1st hour \$15 • 2nd hour \$9 • 3rd hour \$5

Consumption prices per drink:

Cocktails and Wine \$8

Domestic Beer \$5 / Imported Beer \$6

Soda, Water & Juices \$4

Super Premium Bar

Tanqueray Gin | Absolut Vodka | Bacardi Rum | Seagram's VO Whiskey | Camarena Tequila | Jack Daniel's | Dewars White Label Scotch | Maker's Mark Bourbon | Captain Morgan Spiced Rum | Crown Royal Blended Whiskey

Wines: Chardonnay | Merlot | Cabernet Sauvignon (Selections by Red Diamond)

Beers: Budweiser | Bud Lite | Michelob Ultra | Miller Lite | Yuengling | Corona | Heineken | Amstel Light

Open Package price:

1st hour \$17 • 2nd hour \$11 • 3rd hour \$6

Consumption prices per drink:

Cocktails and Wine \$9
Domestic Beer \$5 • Imported Beer \$6
Soda, Water & Juices \$4

VIP Bar

Grey Goose Vodka | Tito's Vodka | Bombay Sapphire Gin | Johnnie Walker Black Scotch | Knob Creek Bourbon | Patrón Silver Tequila | Crown Royal Whisky | Ron Zacapa Rum | Amaretto Disaronno | Courvoisier | Bailey's Irish Cream | Kahlúa | Southern Comfort | Captain Morgan Spiced Rum | Hennessey VS

Wines: Chardonnay | Merlot | Cabernet Sauvignon (Selections by William Hill)

Beers: Budweiser | Bud Lite | Michelob Ultra | Miller Lite | Yuengling | Corona | Heineken | Amstel Light

Open Package price:

1st hour \$19 • 2nd hour \$12 • 3rd Hour \$7

Consumption prices per drink:

Cocktails & Wine \$10

Domestic Beer \$5 • Imported Beer \$6

Soda, Water & Juices \$4





Bar Packages

CASH BARS

Includes a Full Bar Setup
Cocktails \$7

Domestic Beer \$5 / Imported Beer \$6
Select Wine & Sparkling Wine \$7

Mineral Water/Juices/Soft Drinks \$4

Cordials \$8 - \$9

CUSTOM BEVERAGE STATIONS

Margarita Bar Mimosa/Bellini Bar Bloody Mary Bar Martini Bar Hawaiian Bar Moonshine Bar

Please speak to your Catering Manager Regarding Prices

Full Bar Setups are included

Bar Packages require a bartender \$175/each up to 3 Hours. Cash Bars require a Cashier \$100/ Each up to 3 Hours.

All prices subject to (22)% service charge and (6.5)% sales tax (subject to change without notice.)



AUDIO SYSTEM/LIGHTING SYSTEM

For more than 78 years, PSAV® has been setting the standard for event technology services within the hotel, resort and conference center industry, offering the expertise for everything from intimate gatherings to large conventions. While we prefer the use of PSAV Audio Visual, you have a choice of utilizing another audiovisual provider. Should you select another company, please be advised that there are service standards that must be followed in order for them to conduct business within Sheraton Bay Point Resort.

EXTERNAL AUDIO VISUAL PROVIDER CHARGES

Additional charges may apply to the Group's master if they choose to work with External Audio Visual Provider. In addition, PSAV Audio Visual Manager needs to be in direct contact with the company.

Please advise your Sheraton Bay Point Resort Event Manager (Primary group contact) upon selection of your audiovisual provider. As a commitment to your event's success, a PSAV audio visual liaison will be assigned to your program should you elect to hire an outside audiovisual vendor. The audiovisual liaison will be scheduled between 8am-5pm during load-in and load-out unless otherwise requested over the official dates of the program and will be billed to your master account at the rate of \$65.00 per hour for a minimum of 4hrs per day.

This will ensure the convenience of having experienced audiovisual technician(s) with intimate knowledge of the meeting space to be available on site and to assist with pre- event consultation and any last minute assistance or emergency support. Should PSAV Audio Visual be utilized in an appropriate capacity or support role, this technician will not be needed. The hotel reserves the right to limit sound levels to maintain a comfortable meeting environment for all guests. All audio and performance based sound checks must be coordinated in advance through Conference Services.

OUTSIDE FOOD

Due to liability and legal restrictions, no outside food or beverages of any kind may be brought into the Resort by the customer, guests, exhibitors or other suppliers. The Resort is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. The Resort reserves the right to refuse alcohol service to anyone.

HAZE/FOG/SMOKE MACHINES

The use of Fog/Haze machines will be allowed only by written permission of Hotel. A complete schedule of times and dates of fog usage will be required in order to deactivate ballroom smoke sensors. Security Officers will be required when a Fog/Haze machine is in use.

SECURITY

Sheraton Bay Point Resort must determine whether a Security Officer must be hired for Group's activities. If a Security Officer is required in Hotel's sole discretion, the cost for the Security Officer will be invoiced back to Group.

VEHICLES

Requests to bring vehicles into the ballroom (other than those powered by Battery) must be received in advance and follow guidelines and permit requirements set by Bay County Fire Marshall. Please notify your Sheraton Bay Point Event Manager to expedite these requests.



EXIT DOORS

At no time shall an exit door be chain locked, blocked, tied open or obstructed in any way. This includes placement of signage, screens, vehicles, barricades, storage, tables, carts, curtain walls or other convention related materials that may impede the path of egress from an exit door.

HAZARDOUS MATERIALS

The group is responsible for removal of hazardous waste and must comply with all Federal, State and Local regulations regarding the handling and disposal of materials. Hazardous waste includes materials that are toxic, corrosive, reactive, ignitable, or biohazard. A Material Safety Data Sheet (MSDS) must be provided.

SMOKING

Sheraton Bay Point Resort is a smoke free environment. Smoking is permitted in designated areas outside only.

CABLES

All cords, wires, cables and equipment must be safely secured. Cable ramps should be used when crossing public and service entrances. All equipment must be placed in compliance with all applicable occupancy, OSHA and fire regulation codes.

AIR WALLS

Air walls in the meeting rooms, ballrooms and exhibit hall are to be moved by hotel staff only.

BANNER HANGING

Banner hanging must be coordinated in advance through Conference Services and is subject to approval to ensure a safe and favorable meeting environment. There is price related to this service.

CONFETTI, GLITTER AND BALLOON DROPS

The use of confetti and balloon drops must be approved in advance through Conference Services and is subject to a cleanup charge. Mylar confetti, rice and glitter is not allowed.

DAMAGES

Damages to the hotel as a result of group activity will be subject to a repair charge. A scheduled walk-through must be arranged through Conference Services prior to move-in and after move-out to assess condition.



CATERING PRICING AND FEES

□ ALL pricing and fees are subject to a service charge (currently 22%) plus applicable taxes. The service charge is taxable. All prices are quoted per person unless otherwise indicated.
☐ Banquet menu prices are subject to increase if the event costs of food, beverages or other costs
of operations increase at the time of the procurement or execution of the function. Customer grants
the right to the Resort to increase such prices or to make reasonable substitutions on the menu with
prior written notice.
☐ Sheraton Bay Point will supply all events featuring alcoholic beverages with a bar and bartender.
Every bar will require a Horseshoe Bay Resort certified bartender. The bartender fee is \$175.00 per
bar.
☐ Sheraton Bay Point Resort will supply Cash Bars on customer request. All drink prices will include tax
only. Each Cash Bar must incur a minimum of \$500.00 revenue. The customer will be responsible for
the difference of actual sales, up to the \$500.00 per bar. Cashiers are required for all Cash Bars. A
Cashier Fee of \$100.00 per cashier will be applied to all Cash Bars.
□ Action Stations and Carving Stations are subject to a \$175.00 Chef's Fee per Chef.
☐ Glass is not allowed at any outdoor event.

FOOD & BEVERAGE GUARANTEES

Ten (10) working days prior to all Food and Beverage functions, the Resort requires the customer to submit an "expected" number of guests for each scheduled event.

The "guaranteed" number of guests for all Food and Beverage functions must be submitted to the Catering Department by 10:00 AM Central Time, three (3) working days prior to the date of the function.

The "expected" number of guests cannot be reduced by more than ten percent (10%) at the time the Resort receives the "guaranteed" number of guests.

If the "guarantee" is not received by the cutoff date/time, the Resort will assume that the "expected" number of guests noted at the top of the banquet event order or the "expected" number of guests submitted to Catering ten (10) working days prior to the event, is the "guarantee". Should the actual number of guests in attendance of the event exceed the "guarantee", the customer will be charged for that number of guests.

MEETING INVENTORY

Meeting equipment (i.e. tables, chairs, risers, easels, etc.) is provided within the limits of hotel inventory. Equipment requirements exceeding hotel inventory is the responsibility of the group. The hotel does not provide production staging. Group requirements for staging may be arranged through Conference Services at the prevailing rate.

MEETING ROOM RENTAL

Additional meeting rooms in excess of contracted meeting space will be billed at the prevailing rate (plus tax). The hotel does not guarantee additional space will be available but will make every effort to obtain space if a request is made. All room rental fees are subject to a service charge (currently 22%) and sales tax (6.5%).



ENTERTAINMENT

Sheraton Bay Point Resort has many contacts in the entertainment industry, and we would be happy to provide you with contact information. Outdoor entertainment may begin no earlier than 8:00am, with a noise curfew of 11:00pm.

WEATHER GUIDELINES FOR OUTDOOR FUNCTIONS

For evening functions, the Resort will decide by 11:00 AM on the day of your function whether the function will be held inside or outside. For daytime functions, the Resort will decide by 5:00 PM on the day prior. Should there be a report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below sixty (60) degrees and/or wind gusts in excess of twenty (20) mph shall also be cause to hold the function indoors. In all cases, the Resort reserves the right to make the FINAL decision, especially if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. (Please note that should an event be moved after the weather call, as per the groups' request, an additional labor fee will be assessed.)

PRINTED NAME:	
SIGNATURE:	
DATE:	

